Element Grill
Quick Set-up Guide and User Manual

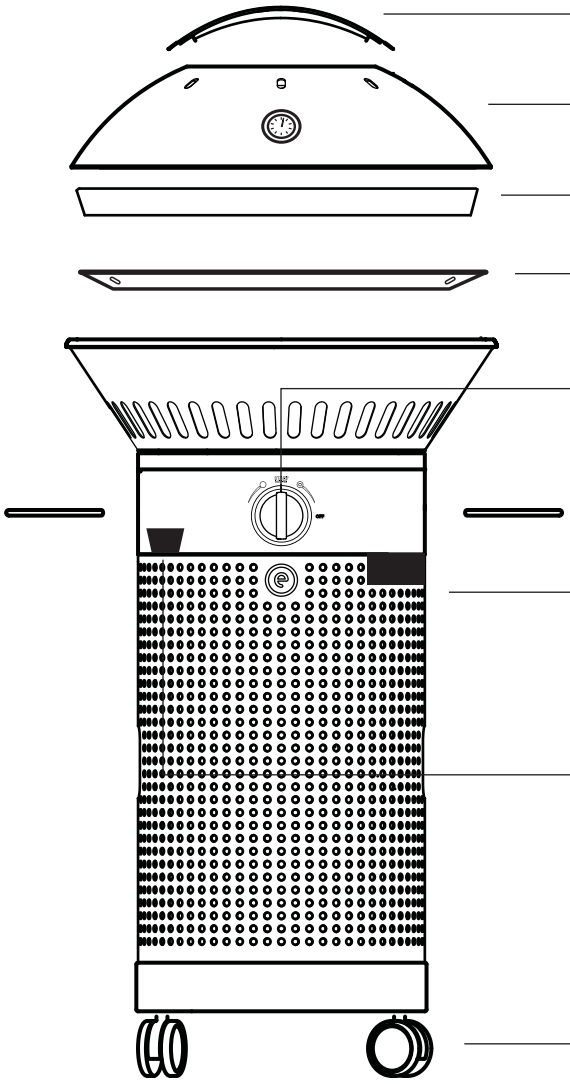
Hi.

Thank you for
choosing the
Element grill.
Here are a few
simple steps
that will get your
Element grill
sizzling in no time.

Ready. Set. Grill.

Before you use the grill, we recommend that you read through the entire user manual, which provides the description of the grill and its functions.

Element Grill Components



Lid Handle

Cooking Lid (with Temperature Gauge)

Cast iron Grate (packaged bottom of box)

Diffuser Panel (packaged bottom of box)

Control Knob

Grill Handles (2)

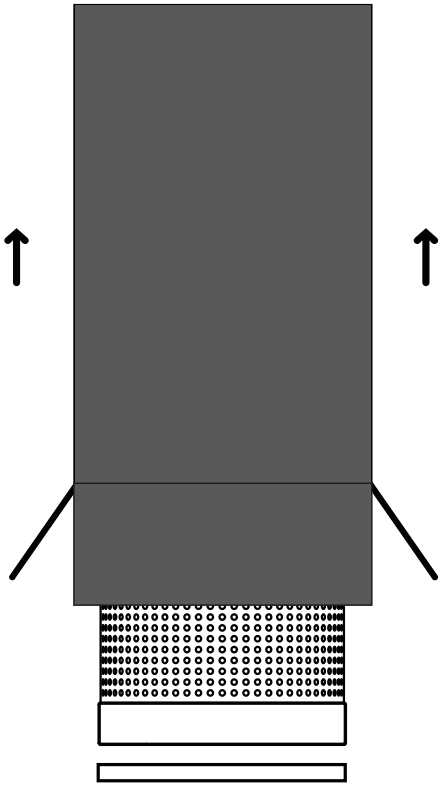
Battery/Igniter Box
(AA battery included)

Residue Collection Cup

Wheels (4)

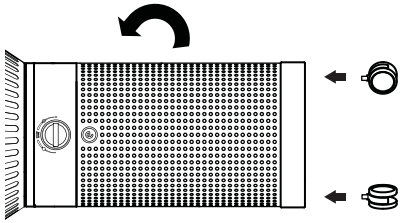
Tools needed for assembly:
Phillips screwdriver
wrench (included)

Quick Set Up



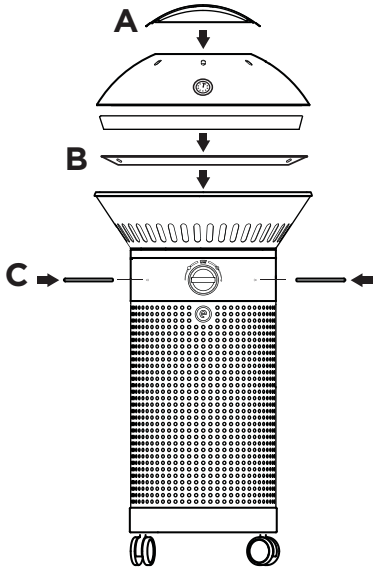
1

Remove grill by opening carton bottom, carefully lift box up to reveal grill, grate, and parts.



2

With the Element grill on its side attach each of the (4) wheels. Use wrench to tighten. Be sure to place the (2) locking wheels diagonally across from each other.

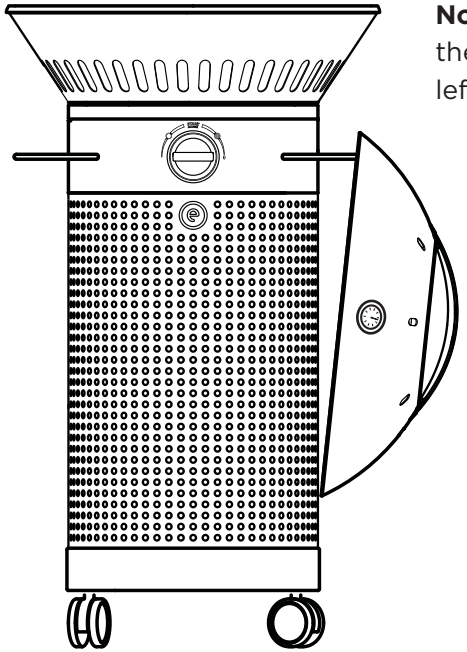


3

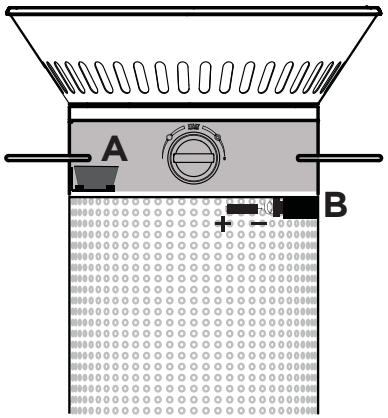
A. Secure handle to cooking lid with screws provided.

B. Place diffuser panel, cast iron grate, and cooking lid on grill.

C. Secure (2) grill handles to the sides with screws provided. Remove front panel to access handle screws. Tighten well. NEVER lift grill by handles.



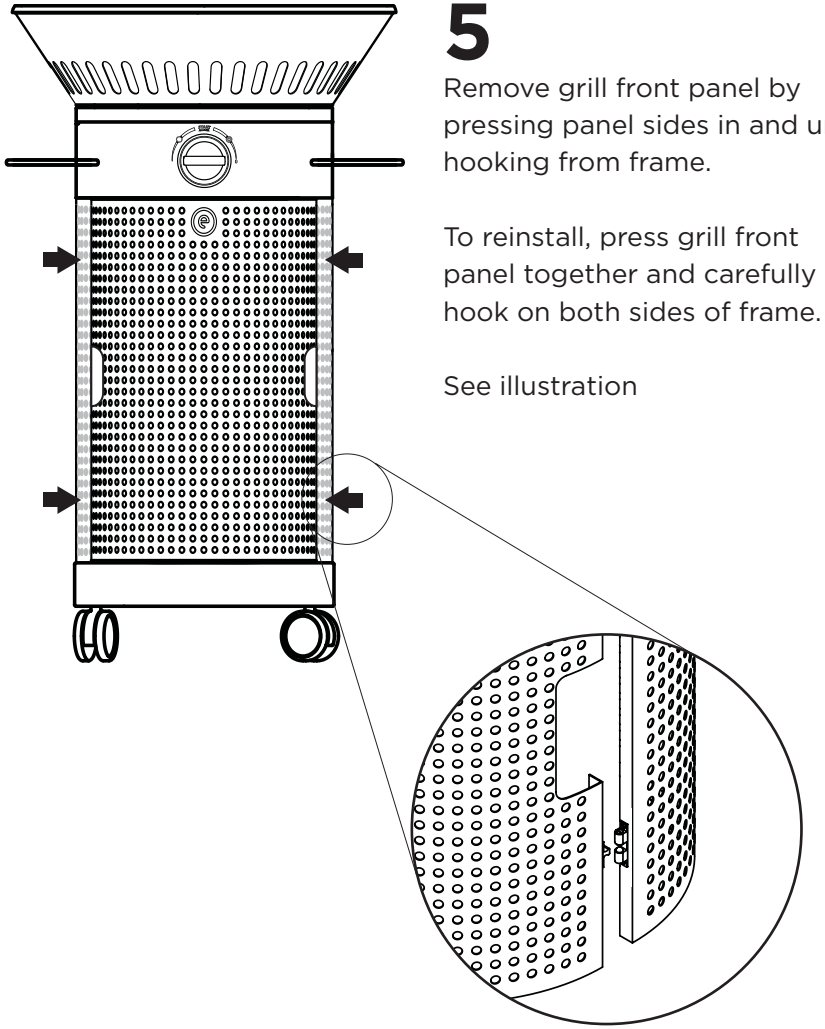
Note: Lid can be hooked onto the grill handles as shown at left.



4

A. Place aluminum residue collection cup into tray holder inside grill.

B. Place AA battery into igniter box (— end in first).

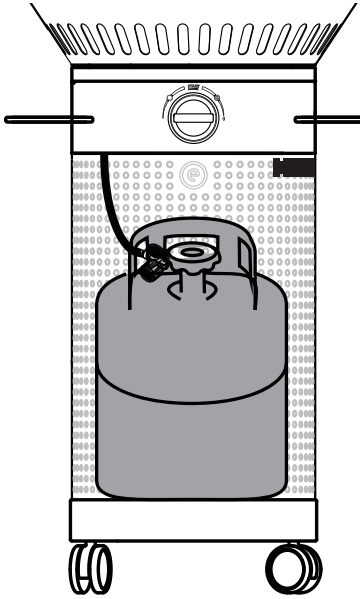


5

Remove grill front panel by pressing panel sides in and un-hooking from frame.

To reinstall, press grill front panel together and carefully hook on both sides of frame.

See illustration

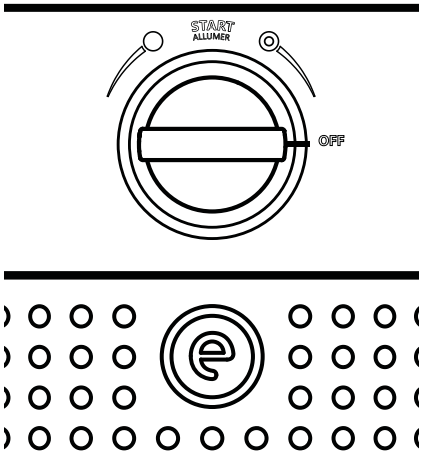


6

Gas hook up (LP gas is standard)

A. LP: Install Liquid Propane tank and hook up LP gas hose. Please note the Gas Hook-Up, Danger, and Warnings pages for more information.

B. NG: An Element natural gas conversion kit must be purchased. Gas hose and orifices will need to be replaced when using NG kit. Please note the Danger and Warnings pages for more information and compliance. Only an Element NG kit model #EAOOAGC can be used. Any other kit used will void the warranty.

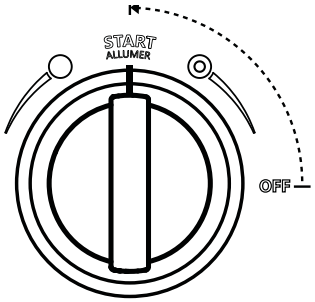


7

Control knob. **IMPORTANT**
Do not leave items on or against the barbecue. Keep flammable products and sprays away. For outdoor use only.

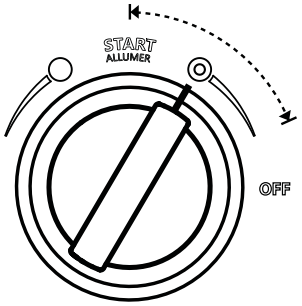
SHUT DOWN INSTRUCTIONS:
Turn burner control knob to the **0** (off) position. Turn gas supply off. The gas supply must be turned off when appliance is not in use.

(A)



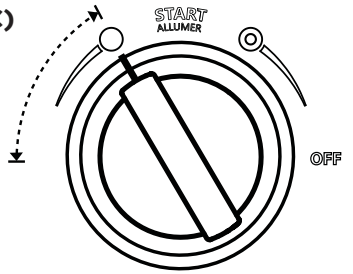
Push & turn to start

(B)



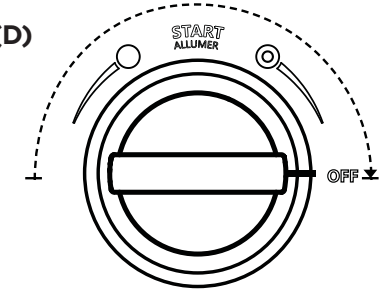
Adjust dual burner ◎ high–low

(C)



Adjust outer burner ○ high–low

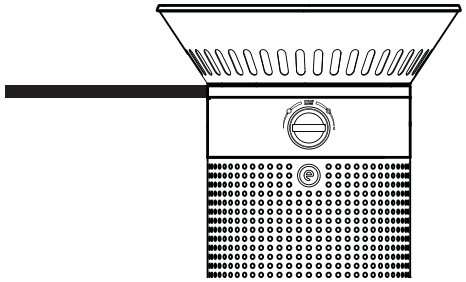
(D)



OFF position

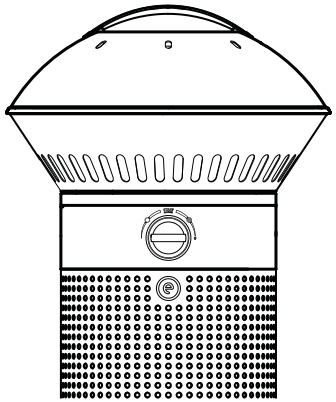
LIGHTING INSTRUCTIONS:
1. Read all instructions prior to lighting.
2. Remove the lid and make sure dial is in the OFF position.

To Light the Burners
1. Push control knob in and turn slowly to the START position. This action will ignite the pilot flame and you will hear a clicking noise, continue to push down on the control knob and both burners should be lit. **(A)**
2. If the burner will not ignite within several attempts, turn the control knob to the OFF position and wait 5 minutes for any excess gas to dissipate. Repeat steps 1 and 2 or light with a match.
3. In the dual burner zone ◎ (inner and outer ring **(B)** at 24k BTU), control the heat temperature by turning the dial toward the right for low and left for high.
4. To switch to the indirect cooking method (outer ring **(C)** at 9k BTU), turn dial to the START position, push the dial in and turn to the left ○. This will turn off the inner burner. Continue to turn the dial left to the lowest indirect heat setting. Push and turn dial to far right to turn all burner operations off **(D)**.



8

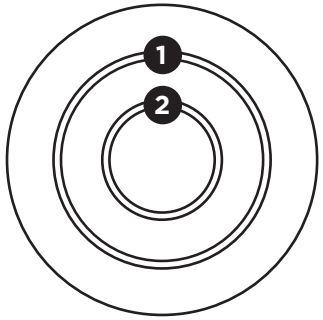
Open wood shelf and begin cooking. (wood shelf available on 01 and 02 models only)
WARNING: Wood shelf must remain open while the grill is in use.



9

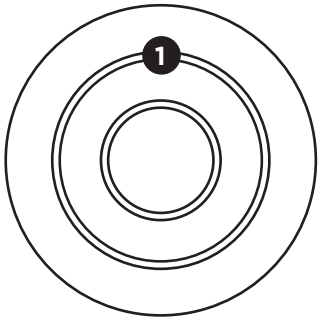
Warming and Preheating Your Grill
Warm grill on high setting only when roasting lid is OFF. The high BTU burners will warm the cast iron grill grates evenly in 10-15 minutes.

Warm grill with roasting lid on ONLY on low or indirect heat setting to prevent overheating the grill. Do not leave grill unattended or above 600° for a prolonged period of time.

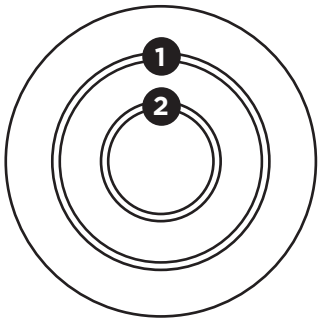


10

Dual Zone Burners
Element's patented dual zone burners offer a whole new level of control.
Zone 1 is for indirect cooking, 15,000 btu/hr.
Zone 2 (Zone 2 engages both burners) is for direct cooking, 24,000 btu/hr.



Cooking with Zone 1
Indirect Grilling is similar to baking. The outer burner can be turned on to cook the food through convection like cooking. Place the food in the center of the grill, and close the lid. Turn the control knob to ○. Since the food is not being exposed to direct heat from the burners it will cook more evenly and be less likely to burn on the exposed side. This also means that it will cook more slowly. Keep all vents open at all times during cooking. Use the included thermometer to get precise temperature readings. See page 27 for temperature recommendations. (This type of cooking is best for ribs, roasts, large cuts of meat, and pizza.)



Cooking with Zone 2
(Zone 2 engages both burners) Direct Grilling is the most basic and simplest way to cook. Foods are cooked, or grilled, directly over the heat. Place the food you wish to grill on the grate, and turn the knob to ◎. Cook to desire time, see table pg. 27. (This type of cooking is best for burgers, hot dogs, poultry and seafood.)

User Guide for models: EG01AMG, EG02AMG, EG03AMG

Please retain this manual for future reference

DANGER AND WARNINGS
You Must Read This Owner's Guide Before Operating Your Gas Grill

DANGER
If you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.
Leaking gas may cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

WARNING:
1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

WARNING: Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if the barbecue was dealer-assembled.

Notice To Installer: These instructions must be left with the owner and the owner should keep them for future use.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

WARNING: Do not try to light this appliance without reading the "Lighting Instructions" section of this manual.

DANGER
Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

WARNINGS
Do not store a spare or disconnected liquid propane cylinder under or near this barbecue.

Improper assembly may be dangerous. Please follow the assembly instructions carefully.

After a period of storage, and/or non use, the barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.

Do not operate the barbecue if there is a gas leak present.

Do not use a flame to check for gas leaks.

Combustible materials should never be within 24 inches (61cm) of the back or sides of your barbecue.

Do not put a barbecue cover or anything flammable on, or in the area under the barbecue.

Your barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.

You should exercise reasonable care when operating your barbecue. It will be hot during cooking or cleaning and should never be left unattended or moved while in operation.

⚠ Should the burner go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to re-light, using the lighting instructions.

⚠ Do not use charcoal or lava rock in your barbecue.

⚠ Never lean over open grill or place hands or fingers on the front edges of the cooking box.

⚠ Should a grease fire occur, turn off burner and leave lid closed until fire is out.

⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burner.

⚠ The barbecue should be thoroughly cleaned on a regular basis.

⚠ Liquid propane is not natural gas. A conversion kit must be purchased to use natural gas.

⚠ Do not attempt to disconnect any gas fitting while your barbecue is in operation.

⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.

⚠ Keep any electrical supply cord and fuel supply hose away from any heated surfaces.

⚠ **CALIFORNIA PROPOSITION 65 WARNING:** The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer and reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances always operate this unit according to this grill manual, ensuring you provide good ventilation when cooking with gas.

⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the assembly instructions.

⚠ **Liquid Propane Gas Units:**
Use the pressure regulator and hose assembly that is supplied with your barbecue.

⚠ Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your barbecue is in operation.

⚠ A dented or rusty liquid propane cylinder may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane cylinder with a damaged valve.

⚠ Although your liquid propane cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.

⚠ If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:

1. Move away from liquid propane cylinder.
2. Do not attempt to correct the problem yourself.
3. Call your fire department.

General Instructions

Your Element barbecue is a portable outdoor cooking appliance. You can easily change its location in your yard or on your patio. Portability means you can take your barbecue with you if you move. Liquid Propane (LP) gas supply is easy to use and gives you more cooking control than charcoal fuel.

• These instructions will give you the minimum requirements for assembling your barbecue. Please read the instructions carefully before using your gas barbecue. Improper assembly can be dangerous.

• Not for use by children.
• If there are local codes that apply to portable gas grills, you will have to conform to them. Installation must conform with local codes, or in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicles Code, as applicable.
• The pressure regulator supplied with the gas barbecue must be used. This regulator is set for 11 inches of water column (pressure).
• This gas barbecue is designed for use with liquid propane (LP) gas by default. A separate natural gas (NG) kit must be purchased which includes different hoses, orifices and regulators for use with NG.
• Do not use with charcoal fuel.
• The areas around the LP cylinder must be free and clear from debris.
• Replacement pressure regulators and hose assemblies must be those specified by the manufacturer.

For Installation In Canada
These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standard CSA-B149.2 (Propane Storage and Handling Code)

⚠ **WARNING:** Your gas barbecue is not intended to be installed in or on recreational vehicles and/or boats.

⚠ **WARNING:** Do not use the barbecue within 24 inches of combustible materials to the back or sides of the grill.

⚠ **WARNING:** The entire cooking box gets hot when in use. Do not leave unattended.

⚠ **WARNING:** Keep any electrical supply cord and the fuel supply hose away from any heated surface.

⚠ **WARNING:** Keep the cooking area clear of flammable vapors and liquid such as gasoline, alcohol, etc. and combustible materials.

⚠ **WARNING:** Never store an extra (spare) LP cylinder near your gas barbecue.

⚠ **WARNING:** The LP cylinder used with your barbecue must be with a listed OPD (Overfilling Prevention Device) and a QCC1 or Type 1 (CGA810) cylinder connection. The cylinder connection must be compatible with the barbecue connection.

When Using The Grill
Do not leave items on or against the barbecue. Keep flammable products and sprays away. For outdoor use only.

Shut Down Instructions:
Turn all burner control knobs to the (off) position. Turn gas supply off. The gas supply must be turned off when appliance is not in use.

Lighting Instructions:
1. Read all instructions prior to lighting.
2.Open the lid and make sure burner is in the (off) position.

To Light the Burners
1. Push control knob in and turn slowly to the position. This action will ignite the pilot flame which will in turn light the burners. If the pilot lights, continue to push down on the control knob until the burners light and then release.
2. If the burner will not ignite within several attempts, turn the control knob to the (off) position and wait 5 minutes for any excess gas to dissipate. Repeat steps 1 and 2 or light with a match.
3. After burners are lit, turn knob to the ◎ zone to operate the dual zone burners (inner and outer ring at 24k BTU) or ○ zone to

operate outer ring at 9k BTU for indirect heat.

8. Open wood shelf and begin cooking. (wood shelf available on 01 and 02 models only)

⚠ **WARNING:** Wood shelf must remain open while cooking.

Storage And/Or Non Use

• The gas must be turned off at the liquid propane cylinder when the gas barbecue is not in use.

• When the gas barbecue is stored indoors, the gas supply must be DISCONNECTED and the LP cylinder stored outdoors in a well ventilated space.

• LP cylinder must be stored outdoors in a well ventilated area out of reach of children. Disconnected LP cylinder must be stored in a building, garage or other enclosed area.

• When the LP cylinder is not disconnected from the gas barbecue, the appliance and LP tank must be kept outdoors in a well ventilated space.

• The gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See maintenance section)

Operating

⚠ **WARNING:** Only use this barbecue outdoors in a well ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

⚠ **WARNING:** Keep ventilation openings for cylinder enclosure free and clear from debris.

⚠ **WARNING:** Your gas barbecue shall not be used under overhead combustible construction.

Gas Hook-Up

Lp Gas Hook-Up For Type 1 Or Qcc1 Regulator
(Standard with grill):

The Element by grill is orificed for use with LP gas and comes equipped with a high capacity hose and regulator assembly for connection to a standard 20lb. LP cylinder (Type 1). The LP tank is not included. LP hose and fittings are included. Operating pressure: 10” W.C.

To connect the LP regulator and hose assembly to the tank/valve assembly, first make sure the main valve on the tank is completely closed. Although the flow of gas is stopped when the Type 1 system is disconnected as part of its safety feature, you should always turn off the LP tank main valve (FIG. 01) after each use and during transport of the tank or unit. Insert the regulator inlet into the tank valve and turn the black coupler clockwise until the coupler tightens up. Do not over tighten the coupler. Turn the main tank valve on and turn the burner control valve on the unit to the high position for about 20 seconds to allow the air in the system to purge, turn valves off and wait 5 minutes before attempting to light the burners.

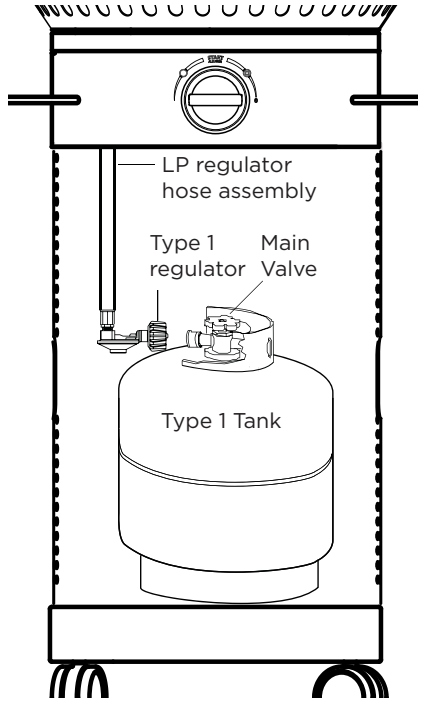


FIG. 01

To disconnect the coupler, first make sure the main tank valve is turned off. Grasp the coupler and turn counter-clockwise. The inlet will then disengage, remove the inlet from the tank valve opening if it has not

already done so when disengaged. Your local LP filling station should be equipped with the proper equipment to fill your tank.

Lp Tank Requirements:
A dented or rust LP tank may be hazardous and should be checked by your local supplier. Never use a cylinder with a damaged valve. Always check for leaks after every LP tank change. The LP gas cylinder must be constructed and market in accordance with specifications for LP gas cylinders of the U.S. Department of Transportation (DOT or CAN/CSA-B339) and designed for use with a Type 1 system only. Do not change the regulator and hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator and hose assembly with a standard 510 POL tank/valve assembly. The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1. If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

Note: When an LP unit is directly attached into an LP house system, the step down regulator MUST be used to reduce the supply pressure to a max. 14" W.C. and a min. 11" W.C. to the grill regulator.

Leak Testing

General:
Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately if the smell of gas is detected.

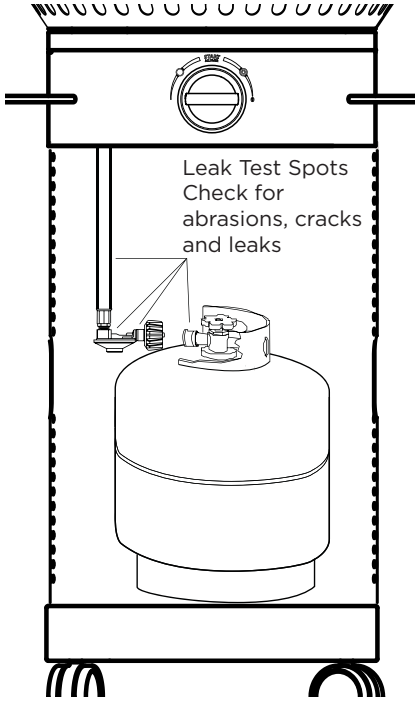


FIG. 02

Before Testing:
Do not smoke while leak testing. Extinguish all open flames. Never leak test with an open flame. Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For LP units, check with a full cylinder. Remove the control knobs and battery to disable accidental ignition. Open the drawer containing LP or natural gas hook up, this is where all tests will be performed.

To Test:
Make sure all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly. Apply the soap solution around the connection, valve, tubing and end of the manifold. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking connections, turn gas on, and recheck. Check all the gas connections at the base of the control valves where they screw into the manifold pipe.
If you cannot stop a gas leak, turn off the gas supply and call your local gas utility or the dealer you purchased the appliance from. Only those parts recommended by the manufacturer should be used on the grill. Substitution can void the warranty.

⚠ **WARNING:**
Do not use the grill until all connections have been checked and do not leak.
Check all gas supply fittings for abrasions, cracks and leaks before each use. It is recommended to keep a spray bottle filled with soapy water near the shutoff valve of the gas supply valve. Spray all the fittings. Bubbles indicate leaks. (FIG. 02)

Maintenance

WARNING: IMPORTANT!

Before lighting, inspect the gas supply piping or hose prior to turning the gas “on”. If there is evidence of cuts, wear or abrasion, it must be replaced prior to use.

Grill Burner:

Remove grill lid, diffuser panel, grate, and burner. Remove screw holding burner to grill body by unscrewing counter-clockwise.

Grill Burner Flame Height:

The factory burners have been set for the correct air and gas mixture. The correct flame pattern is shown in (FIG. 04).

1: Burner tube

2: Tips occasionally flicker yellow

3: Light blue

4: Dark blue

If flames do not appear to be uniform throughout the burner tube, check if the ventilation openings of the burner tube are blocked by dirt, debris, spider webs, etc. In order for burner to work properly there must be no obstructing the flow of combustion or ventilation air. Proceed with cleaning instructions below.

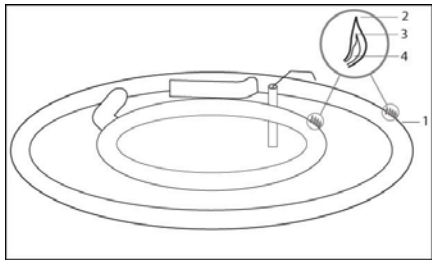


FIG. 04

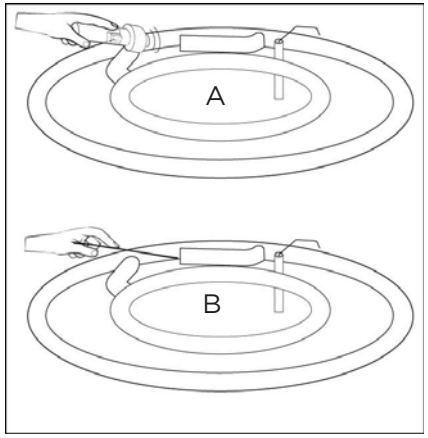


FIG. 05

Grill Burner Exterior Cleaning:

Clean the exterior of the burner with a wire brush. Clean stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip (FIG. 05B). Never use a wooden toothpick as it may break off and clog the port. Shake out any debris. Use a flashlight to inspect the burner inlet to ensure it is not blocked (FIG. 05A). If obstructions can be seen, use a metal wire coat hanger that has been straightened out.

Orifice Cleaning:

With burner removed remove the orifice and shine a flashlight through the opening to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

WARNING:

IT IS EXTREMELY IMPORTANT TO CENTER THE BURNER ON THE ORIFICE PROPERLY TO PREVENT A FIRE HAZARD OR EXPLOSION.

WARNING:

DO NOT REMOVE BURNER OR PERFORM CLEANING WHILE GRILL IS STILL HOT

Cleaning

Residue Cup Replacement:

Check residue cup before each use for debris build-up.

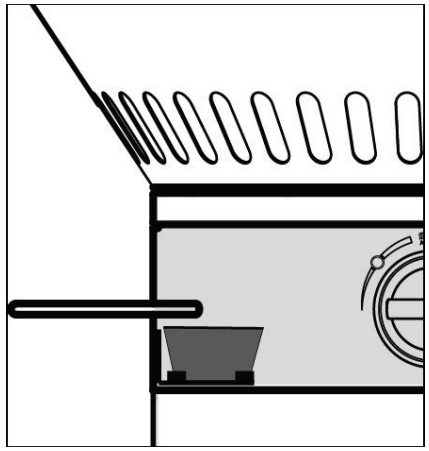


FIG. 06

Standard 4 oz. aluminum cup replacements can be purchased at most general or grocery stores. (FIG. 06)

Cast Iron Grate And Frame Cleaning:

Clean the cast iron grate with a wire brush.

Igniter Tip Cleaning:
If lighting the burners is difficult you may need to clean and adjust the igniter tip located near the burner edge. (FIG. 07)
To ensure that the igniter lights properly, clean off any cooking residue that builds up on igniter tip and burner. Use a very fine grit sand paper to clean igniter tip and edge of burner. Igniter tip should be 2–4 mm away from burner edge. This is the ideal distance for most effective ignition.

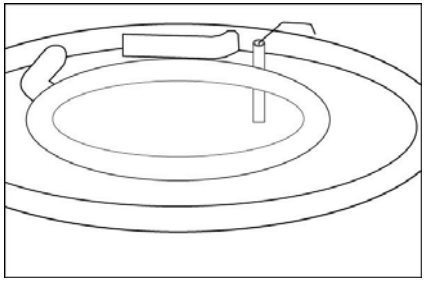


FIG. 07

Surface:
Grill should be covered when not in use to protect it from outdoor elements. Wipe down surface to remove any cooking residue with a clean cotton or microfiber cloth. Clean stainless steel surface with a stainless steel cleaner and apply a polish to keep your grill looking its best.

Stubborn and heavily ingrained stains can be removed by sanding with a fine grade of sandpaper, being sure to work only with the direction of the timber grain. After sanding away stains like this you may need to re-oil the surface.

Wood prep shelf:
Clean wood shelf (on 01 and 02 models only) using a soft sponge and a solution of mild soapy water. Wash down afterwards with clean water.

Do not use high pressure hoses, steel wool or wire brushes as all and any residue left in the grain will rust and discolor the wood.

Using The Grill

Cast Iron Grate Seasoning
It is recommended to season your cast iron grate before you begin cooking on your Element grill. A well-seasoned grate will resist rust and create a virtually nonstick surface for cooking.

1. Remove the grate from packing materials.
2. Brush vegetable oil lightly over cast iron pieces to coat the entire surface.
3. Heat the grate to approximately 250 degrees Fahrenheit (120 degrees Celsius) on low over your grill with the lid closed for approximately 20 minutes.
4. Wipe the grate well with a paper towel, and let it cool completely before use.
5. To preserve this natural, protective coating DO NOT USE SOAP when cleaning a seasoned grate. Instead, scrub the grate with a mixture of salt and vegetable oil, rinse with hot water, and dry completely over low heat before storing.

Cast Iron Grate Preheating
It is important to preheat your grill surface prior to cooking to ensure an overall hot surface with even temperature. As the grates are made of cast iron, they take some time to heat but retain that heat extremely well and provide an excellent cooking surface for grilling.

1. Turn the burner on high.
2. Cover the grill surface with the lid and heat on medium for approximately 10 minutes. Remove the lid, adjust to desired temperature and begin cooking.

Cast Iron Grate Cleaning After Grilling

Cleaning Grill Grates:

1. Turn the burner on medium heat for approximately 10-20 minutes to burn away any food debris and/or grease.
2. Let grill cool completely.
3. Brush grates with wire brush to remove any remaining debris.
4. If necessary, scrub the grate with a mixture of salt and vegetable oil, rinse with hot water, and dry completely over low heat before storing.

Optional Element Grill Accessories

EAOOAPS	Pizza Stone
EAOOAGP	Griddle Plate
EAOOAGC	Natural Gas Conversion Kit
EAOOAOC	Outdoor Cover

Recommended Cooking Times

ype of Meat	hickness	Doneness	Grilling ime in minutes
Beef			
Boneless Rib Eye or Tenderloin	1 in	Med Rare Med	14- 18 18-22
Boneless Sirloin Steak	1 in	Med Rare Med	14-18 18-22
T-bone, Porterhouse Steak	1 in	Med Rare Med	8-12 12-15
Ground Meat patties	3/4 in	No longer pink	14-18
Poultry			
Chicken Breast half or thigh (skinless and boneless)	4-5 oz each	Tender and no longer pink	12-15
Turkey Breast	1/2 in	Tender and no longer pink	12-15
Pork			
Boneless Loin chop	3/4 in	Med	8-11
Lamb			
Rib or Loin chop	1 in	Med	10-15
Fish & Seafood			
Fillet or Steaks	1/2 to 1 in	Flakes	4-6
Sea Scallops	12 to 15 per lb	Opaque	5-8
Shrimp	Medium to Large	Pink	6-8

Accessories Use & Care

Using the Pizza Stone (model# EA00APS)
1. Remove the grill grate and the heat diffuser panel when using the pizza stone or griddle plate.
2. Before first use, remove from packaging and wash pizza stone with hot water and dry with soft cloth.
3. With the smooth side of the pizza stone facing up, position the stone over the bowl. Make sure to line up the bottom groove with the rim of the bowl.
4. Heat up the pizza stone with cooking lid off, heat on medium/high with direct heat (both inner and outer rings).
5. Never use both burners on high setting when cooking with the lid closed.

Pre-Heat the Pizza Stone and cook the ingredients
6. With the lid off, pre-heat the stone with direct heat (both inner and outer burners) on medium/high. Keeping the lid off will help distribute the heat most evenly throughout the stone. Pre-heat for 10-20 minutes.
7. While the stone is heating begin to prepare the ingredients.

Note: Only cooked meat should go on the pizza. Any raw meat should not be placed on the pizza because it will not have the proper time to cook.

Cooking the Pizza
8. After fully heating the stone for 10-20 minutes, turn burner to indirect heat setting (outer ring only).
9. Slide raw pizza onto the stone, cover with lid and leave all lid vents open.
10. A pizza will cook approx every 8-15 minutes, depending on the size and thickness of the pizza.
11. Cooking Tip: When cooking for the first time, check the pizza frequently. When the cheese on the surface is thoroughly melted and the pizza bottom starts to turn brown, it is ready to serve. BE CAREFUL, the stone will be extremely HOT. It is recommended to use a pizza peel for transferring the pizza to and from the stone and plenty of cornmeal or flour so the dough doesn't stick.
12. The pizza stone is made of cordierite. The material is able to retain a wide range of temperatures for baking breads and cakes. The material's porous surface pulls moisture away from the bread while baking, making the bread light and crispy underneath.
Cleaning
13. Allow the stone to cool down completely before removing from the grill. Clean with a cloth or scourer with hot water. Soap detergent may be used but do not soak in soapy water. Dry with a soft cloth.
14. It is normal to have baked-on food stains that may discolor the stone over time. This will not affect the performance or hygiene of the stone if is cleaned properly after each use.

Using the Griddle Flat Plate (model# EA00AGP)
1. Remove grill grate and heat diffuser panel when using the griddle plate or pizza stone.
2. Heat up the griddle plate with cooking lid off, heat on medium/high with direct heat (both inner and outer rings).
3. Once the plate is thoroughly heated (approx. 10-20 minutes), use with indirect heat (outer burner ring only), and cook with or without the lid.
4. Never use both burners on high setting when cooking with the lid closed.

Seasoning the Griddle
It is recommended to season your cast iron griddle plate before you begin cooking. A well-seasoned griddle will resist rust and create a virtually nonstick surface for cooking.

5. Once the griddle is on the grill, brush vegetable oil lightly over the cast iron surface.
6. Heat the griddle to approximately 250 degrees on low without the lid using direct heat (both burner rings) for approx. 20 minutes.
7. Use a tool to wipe the griddle well with a paper towel. BE

CAREFUL the griddle will be warm. Let it cool completely before use.

Pre-Heating/Cooking using your Griddle Plate:
It is important to preheat your grill surface prior to cooking to ensure an overall hot surface with even temperature. The griddle is made of cast iron and will need time to preheat.

8. Turn the control dial to activate both burners on medium/high.
9. Heat the cast iron surface for approx. 10-20 minutes. Do not use lid.
10. Once the griddle is hot and heat is evenly distributed, adjust to indirect heat (outer burner ring) using low to high temperature setting, cook with or without the lid.
11. Suggested foods include fajitas, quesadillas, stir-fry, and breakfast foods.

Cleaning your Griddle Plate:
12. With lid off, turn both burners on medium/high for approx. 10 minutes to burn away any food debris and/or grease.
13. Turn off grill, brush griddle with wire brush to remove any remaining debris while the cast iron is still warm. Wipe surface clean with cloth, recoat with some vegetable oil if needed.
14. To preserve the natural protective coating DO NOT USE SOAP when cleaning a seasoned griddle/ grate. If necessary, scrub the griddle with a mixture of salt and vegetable oil, rinse with hot water, and dry completely over low heat before storing.
Be sure to check the residue collection cup. If the cup is full, empty or dispose and use a new cup. Additional cups can be purchased from most grocery and convenience stores.

Limited Warranty
Element Products LLC ("Seller") and the person or entity that acquires these goods from Seller ("Purchaser") hereby fully agree to the following terms and conditions of the sale: Shipping fees are the responsibility of the Purchaser whether freight prepaid or freight collect. Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller's premises, including, but not limited to, late delivery by the moving carrier, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser's place of business or residence due to the size of the goods or otherwise. Purchaser assumes all responsibility for delivery, payment of freight, access, measurement, installation, hook-up, wiring, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier's inability to safely and/or adequately use the building elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier. Any damages due to manufacture defects will be handled directly with Element Products LLC, subject to the limited warranty.

All sales are final, and unless authorized in writing by the Seller, Purchaser may not return the goods, under any circumstance. If Purchaser refuses to accept the goods, under any circumstance, the Purchaser is liable for the return and cost of freight both ways, and if Seller does take back the goods, there will be a restocking charge that is 35% of the purchase price of the goods. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted.

If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's connection or litigation of such a claim, including without limitation extra damages, court costs and attorneys' fees. Finance charges begin the date of invoice. Collection fees plus NSF fee of $50 will be added to your invoice, which you agree to promptly pay. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full.

This limited warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Seller's property resulting from the good. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii are not warranted).

Seller is not responsible for incidental or consequential damages, and there are no warranties, expressed or implied, which extend beyond the Limited Warranty described above. The implied warranties of merchantability and of fitness for a particular purpose are hereby expressly disclaimed. Some states do not allow the

exclusion of incidental or consequential damages, or a waiver of the implied warranties of fitness and/or merchantability, so the above limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within ten days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. The sale and all terms are subject to California law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely and exclusively in the County of Los Angeles. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller.

Length of Warranty:
One (1) Year comprehensive parts on the entire product.
Three (3) Years limited parts warranty covering the stainless burner.

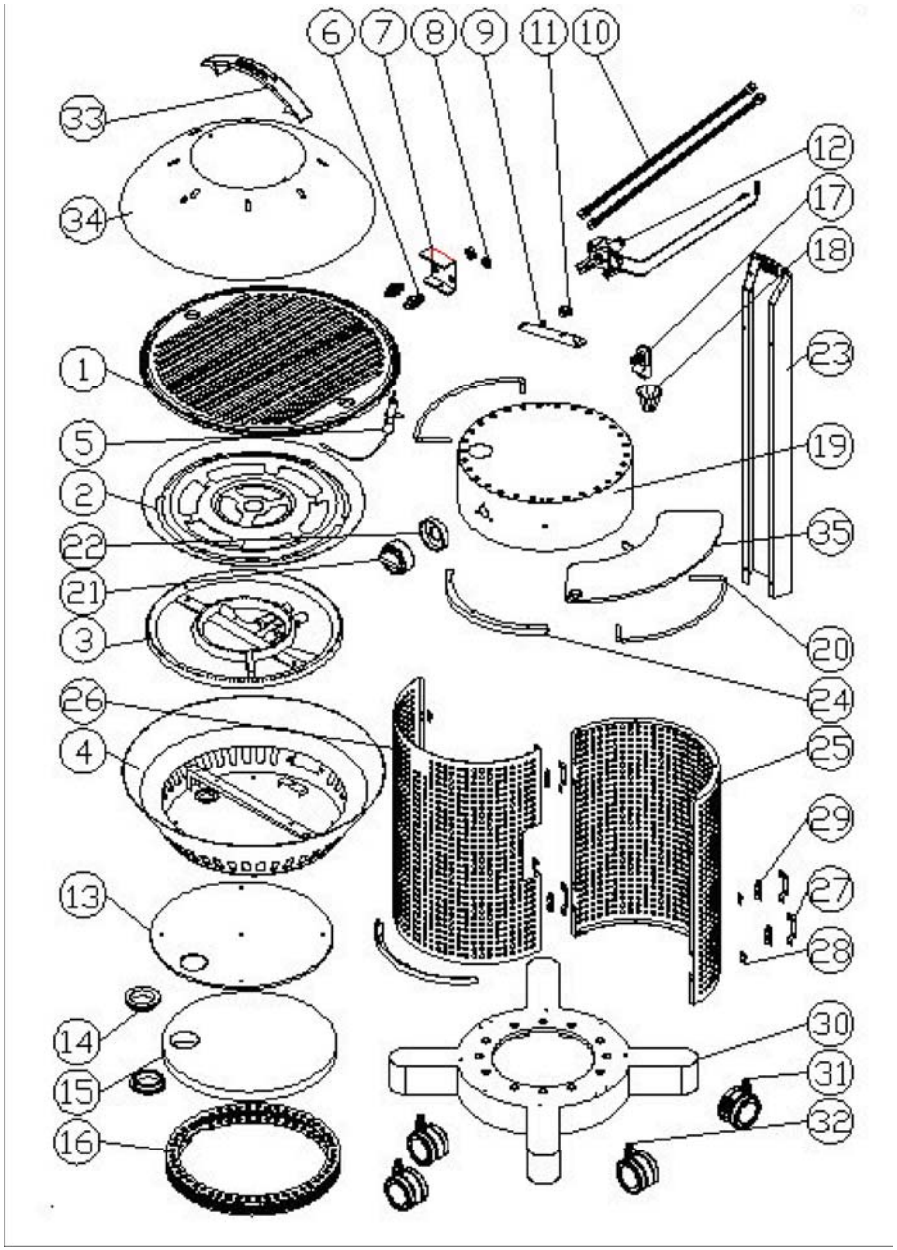
Customer Service: 1.800.777.8466
www.elementbyfuego.com or info@elementbyfuego.com

Write To: Element Products LLC
17621 South Susana Road
Rancho Dominguez, CA 90221

Recycling tip:
Most of the packaging materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.

Product Registration:

For service under warranty please maintain your records with purchase receipts. Or register your product online at www.elementby fuego.com/support



No.	Description	Q'TY	Element 01	Element 02	Element 03
01	Grill Grate- coated	1	X	X	X
02	Diffuser panel	1	X	X	X
03	Burner- dual ring 304	1	X	X	X
04	Fire bowl	1	X	X	X
05	Ignitor	1	X	X	X
06	Orifice	2	X	X	X
07	Support bracket for Orifice	1	X	X	X
08	Lug nut for Orifice	2	X	X	X
09	Support Bracket for Valve	1	X	X	X
10	Gas supply hose	2	X	X	X
11	Joint ring	1	X	X	X
12	Ignitor Cable	1	X	X	X
13	Heat Insulator- Bowl	1	X	X	X
14	Shaft ring	2	X	X	N/A
15	Swing out table	1	X	X	N/A
16	Base Collar	1	N/A	N/A	X
17	Ignitor Power Pack for AA battery	1	X	X	X
18	Aluminum residue tray	1	X	X	X
19	Base	1	X	X	X
20	Grill Handle	2	X	X	X
21	Control Knob	1	X	X	X
22	Control Knob Collar	1	X	X	X
23	Support Spine	1	X	X	X
24	Door stop	2	X	X	X
25	Tank storage Door- Rear	1	X	X	X
26	Tank storage Door- Front	1	X	X	X
27	Door catch mount	4	X	X	X
28	Door catch male	4	X	X	X
29	Door catch female	4	X	X	X
30	Grill Base	1	X	X	X
31	Wheels- swivel locking	2	X	X	X
32	Wheels- swivel	2	X	X	X
33	Handle- Lid: High heat	1	O	O	O
34	Lid	1	O	O	O
35	Clip on side shelf	1	O	O	O

X – standard O – Optional N/A – not applicable

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